

## Cocktails

- BLOODY MARYS, MIMOSAS  
& GREYHOUNDS 8
- RED & WHITE SANGRIAS 9
- SUMMER BELLINI  
*Choice of Raspberry & Ginger;  
Watermelon & Aperol & or  
Peach & St. Germaine* 10
- IN WEST PHILADELPHIA  
*Deep Eddy Sweet Tea Vodka,  
Pallini Lemoncello, Raspberry,  
Lemon, Mint, Iced Tea* 12

- BASIL BLOODY  
*Revivalist Dragon Dance Spicy Gin,  
Philadelphia Distilling's 'The Bay'  
Vodka, Bloody Mary, Inspired Brews  
Tomato & Basil Kombucha, Basil* 12

## Mocktails

- RAZZY REFF  
*Iced Tea, Lemonade, Raspberry,  
Honey, Lime, Mint* 5
- BENJI NO!JITO  
*Cucumber, Agave, Lime, Mint, Soda* 5
- WATERLEMONITO  
*Lemonade, Watermelon, Mint, Soda* 5
- JAMES DEAR  
*Cucumber, Lemongrass, Cilantro,  
Jalapeno, Lime, Soda* 5

## Entree Salads

- SOUTHWEST CHICKEN COBB  
*Black Bean, Avocado, Tomato,  
Monterrey Jack, Crispy Tortilla,  
Chipotle Ranch* 22
- THAI STEAK NOODLE  
SALAD  
*Udon Noodles, Shiitake Mushrooms,  
Peanuts, Baby Greens, Julienne Vegetables,  
Cilantro Lime Vinaigrette* 24
- CREOLE SHRIMP SALAD  
*Butterhead Lettuce, Cherry Tomato,  
Pickled Sweet Pepper, Garlic Crouton,  
Caper Remoulade Dressing* 27

## Brunch Sides

- GREEN MEADOW FARM  
SMOKED THICK CUT  
BACON 8
- SMOKED CHICKEN &  
APPLE SAUSAGE 8
- YUKON GOLD HOME  
FRIES 7
- TRUFFLE PARMESAN  
FRIES 8
- FRIED PICKLES 7
- TOASTED BUTTERMILK  
BISCUIT WITH GRAVY 9
- PICNIC POTATO SALAD 7

## For The Table

- ROASTED GARLIC HUMMUS  
*Eggplant Caviar, Tomato-Herb Salad,  
Extra Virgin Olive Oil* 11
- SANDY RIDGE DEVILED EGGS  
*Cage Free, Half Dozen, Chef's  
Assortment of Seasonal Fillings* 10
- HEIRLOOM TOMATO &  
BURRATA  
*Torn Basil, Pink Peppercorn,  
Smoked Sea Salt, Aged Balsamic* 17
- LOCAL ARTISAN CHEESE  
*Seasonal Jams & Accompaniments* 18

## First Course

- OYSTERS ON THE HALF  
*East or West Coast Oysters,  
Champagne Mignonette* MP
- YELLOW TOMATO GAZPACHO  
*Crab Salad, True Leaf Micro Cilantro* 9
- KENNETT SQUARE  
MUSHROOM SOUP  
*Snipped Chives, Truffle Crème Fraiche* 10
- YELLOWFIN TUNA TARTARE  
*Avocado, Sriracha, Sesame Soy Emulsion,  
True Leaf Micro Cilantro* 16
- CAESAR SALAD  
*Romaine, Red Endive, Sourdough Crouton,  
Parmesan Crisp* 14
- BEEF & ARUGULA  
*Shellbark Hollow Goat Cheese, Herb Crème  
Fraiche, Crispy Polenta 'Croutons'* 14
- SPINACH & APPLE SALAD  
*Birchrun Hill Farm Blue Cheese, Golden  
Raisin, Red Onion, Savory Herb Granola,  
Maple Vinaigrette* 14
- YOUNG LETTUCE SALAD  
*Cucumber, Red Onion, Bell Pepper, Cashews,  
Honey Mustard Vinaigrette* 12

## - Add a Protein -

- LANCASTER CHICKEN 7
- VERLASSO SALMON 12
- PACIFIC JUMBO SHRIMP 11
- ORGANIC MARINATED TOFU 6
- SEARED YELLOWFIN TUNA 16

## Entrees

- CHURROS WAFFLE  
*Cinnamon-Sugar, Caramelized Honey Crisp  
Apples, Golden Raisin* 13
- AVOCADO BLT  
*Sandy Ridge Farm Fried Egg,  
Smoked Bacon, Sliced Avocado, Spicy Aioli,  
Toasted Brioche, Home Fries* 16
- PORTOBELLO MUSHROOM  
BAHN MI  
*Pickled Carrot, Cucumber, Chili, Cilantro,  
Sriracha Aioli, Mixed Greens* 15
- SOUTHERN FRIED CHICKEN  
SANDWICH  
*Spicy Epic Pickle, Sweet Pepper Chow-  
Chow, Honey Butter Sauce,  
Toasted Brioche, Picnic Potato Salad* 16
- CHALLAH FRENCH TOAST  
*Graham Cracker Crust, Pumpkin Cream  
Cheese, Pecan Streusel, Pennsylvania  
Maple Syrup* 14
- SCRAPPLE & BISCUITS  
*House Made Buttermilk Biscuits,  
Crispy Scrapple, Scrambled Eggs,  
Sausage Gravy* 16
- GREEN MEADOW FARM  
DOUBLE CHEDDAR BURGER  
*Grilled Red Onion, Smoked Bacon Mayo,  
Truffle Parmesan Fries* 19

- BURGER ADDITIONS 2 Each  
*Cage Free Farm Egg | Spicy Epic Pickles  
1732 Meats Thick Cut Bacon  
Kennett Square Mushrooms*

## Cage Free Eggs

- FARMERS PLATE  
*Choice of Style of Eggs, Thick Cut Green  
Meadow Farm Bacon, Toast* 14
- KENNETT SQUARE OMELET  
*Mushrooms, Caramelized Onions,  
Sharp Cheddar, Home Fries* 14
- PORK BELLY BENEDICT  
*House Smoked Ironstone Creamery  
Pork Belly, Poached Eggs, Toasted Brioche,  
Pickled Onion, Rosemary-Maple Cream,  
Home Fries* 16
- LANCASTER COUNTY  
THREE EGG OMELET  
*Smoked Bacon, Goat Cheese, Spinach,  
Oven Dried Tomatoes, Home Fries* 14
- BREAKFAST CHILAQUILES  
*Locust Point Chicken, Salsa Verde Asada,  
Corn Tortillas, Queso Fresco,  
Sunny Side Eggs* 16
- TOFU SCRAMBLE  
*Onions, Tomatoes, Spinach, Curry Spices,  
Yukon Potato Home Fries, Toast* 15

Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.

\* A 20% gratuity will be added to parties of five or more. Gluten Free Rolls Available Upon Request